

COPA

RESTAURANT

STARTERS

PANKO PRAWNS cumin guacamole harissa aioli shaved radish granny smith apple toasted chilli flakes	R195
PERI PERI CHICKEN LIVERS crème fraîche toasted sourdough crispy onions	R145
MOULES MUSSEL MARINARA fresh west coast mussels shallots beurre blanc chives freshly made garlic focaccia *pairs well with a glass of Ridgeback lion hound sauvignon blanc	R195 R70
SMOKED DUCK PROSCIUTTO (GF) macerated cape gooseberry cape gooseberry and orange purée melon ribbons orange segment toasted pistachio	R220
SPLIT PEA AND HAM HOCK SOUP celery carrots onions crispy bacon bits freshly made focaccia	R110
FRIED PATAGONIAN CALAMARI olive tapenade dressing roast red capsicum basil aioli crisp capers beansprouts	R185
CARROT, ORANGE AND FRIED HALLOUMI SALAD (V) watercress lemon vinaigrette toasted sunflower seeds orange segment *pairs well with a glass of M.A.N free-run chenin blanc	R140 R65

MAINS

CHEF'S SIGNATURE DISH SLOW COOKED OSSO BUCO white wine tomato marinara saffron risotto Milanese wilted spinach gremolata red pepper brunoise crisp basil *pairs well with a glass of Chamonix Rouge	R285 R75
STUFFED CHICKEN SUPREME (GF) spinach and sun-dried tomato nutmeg spiced pumpkin purée roasted pumpkin buttered fine beans toasted pumpkin seeds red wine jus	R230
LINE FISH EN PAUPIETTE (GF) baby fennel vine cherry tomato sesame and coriander peanut fried rice charred tender stem broccoli	R290
PAN ROAST KAROO LAMB RUMP 250G (GF) roasted zucchini sun blushed tomato steamed garden peas Italian parsley fresh mint roasted baby onion shells salsa verde served with its own jus	R305
WHITE BEAN GNOCCHI (V) cannellini beans braised leak sage Reggiano parmesan sauce vierge Italian parsley *pairs well with a glass of Eikendal "Janina"	R190 R80
BRAISED LAMB SHANK kumara mash pickled red cabbage roast vine tomato served with its own jus *pairs well with a glass of Villiera merlot	R325 R90
CHARGRILLED KING OYSTER MUSHROOM (V) prune compote cauliflower purée truffle oil toasted pine nuts pickled radish kale chips	R210
CHEF'S FAVOURITE CAPE MALAY CHICKEN AND PRAWN CURRY Malay spiced prawn brisque sweet and sour curry sauce sambals with your choice of a roti or buttered pilaf rice *pairs well with a glass of Hartenberg-bone dry riesling	R285 R110

GRILLS

*All grills are served with café de Paris butter and chimichurri

RIB EYE	300G	R310
SIRLOIN	250G	R240
SIRLOIN ON THE BONE	500G	R420
PORK KASSLER CHOP	200G	R190
BEEF FILLET	200G	R295
	300G	R345
EAST COAST SOLE		R230

SELECTION OF SAUCES

sauce Diane	R65
café au lait	R65
sun-dried tomato and basil cream	R65
soy beurre blanc	R65
Madagascan pepper	R65
forest mushroom	R65

SIDE DISHES

Malay spiced roasted cauliflower with tahini dressing	R90
bubble and squeak	R65
hand-cut rustic fries	R60
baked ratatouille with herbed feta	R70
tomato, red onion and basil salad	R60

DESSERTS

TWICE BAKED DARK CHOCOLATE SOUFFLÉ	R95
salted caramel pecan nut brittle ice cream	
*pairs well with a glass of Org De Rac old pumphouse port	R100
MOLTEN BISCOFF FONDANT	R105
spiced ice cream gingersnap cookie	
PASSIONFRUIT RUM BABA	R95
pistachio ice cream passionfruit coulis pistachio brittle	
STICKY LEMON BUTTER CAKE	R85
citrus infused anglaise shortbread	
*pairs well with a glass of Peter Falke Leilani muscat dessert wine	R120
STRAWBERRY AND CREAM ENTREMENT	R90
vanilla chiffon cake strawberry and cream panna cotta strawberry mousse	
strawberry gelee freeze dried strawberries vanilla ice cream	

